

BREWER

ALSO KNOWN AS: BREWMASTER CRAFT BEER SPECIALIST FERMENTATION TECHNOLOGIST

CRAFT EACH PINT WITH EXPERTISE AND PASSION AS A SKILLED BREWER.

Master the art of malt and hops, blending ingredients and processes to create the perfect pour.

KEY SKILLS

Skills which may benefit anyone considering a job as a brewer include:

- ☑ Brewing science
- ☑ Innovation
- ☑ Problem solving
- ☑ Sensory
- ☑ Technical knowledge

CAREER PROGRESSION

In this role, you may have the opportunity to progress to other positions. Career progression opportunities include:

- Business Manager
- Team Leader
- Food Scientist
- Quality Assurance Officer

RELATED INDUSTRIES

- ▶ Food and Beverage

RECOMMENDED SCHOOL SUBJECTS

- Food and Nutrition
- Science in Practice

CORE SCHOOL SUBJECTS

- General Mathematics
- Essential English
- Hospitality Practices

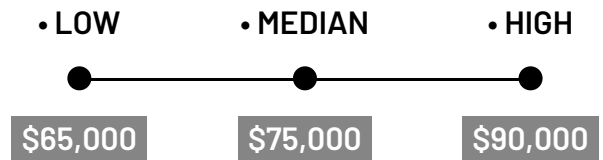
VALUES & ATTRIBUTES

Values and attributes of anyone considering a job as a brewer include:

- ☑ Creative
- ☑ Attention to detail
- ☑ Passionate
- ☑ Adaptable
- ☑ Quality-focused
- ☑ Artistic – “Creator”

SALARY EXPECTATION

The expected salary for a Brewer can vary across different areas of manufacturing and may vary as you become more experienced.



JOB OVERVIEW

As a Brewer, you'll be at the heart of the beer production process, blending art and science to create a range of beer styles. You'll work with various brewing equipment including mash tuns, kettles, fermentation tanks, and filtration systems. In this role, you will oversee all aspects of beer production, from recipe development to quality control.

Your deep understanding of brewing science, ingredient interactions, and fermentation processes will be crucial in producing high-quality, consistent beers. In this position, you'll be involved in every stage of the brewing process. You'll start by developing and refining recipes, selecting the right combination of malts, hops, and yeast to achieve desired flavour profiles. During the brewing process, you'll carefully control mashing and boiling parameters, making real-time adjustments to ensure optimal extraction and flavour development. You'll manage the fermentation process, monitoring temperatures, gravity readings, and yeast health. You'll also be responsible for dry hopping, conditioning, and finishing processes that give each beer its unique character. Furthermore, as a Brewer, you'll play a key role in quality control and innovation.

You'll conduct sensory evaluations throughout the brewing process, identifying any off-flavours or quality issues. You'll need to troubleshoot problems quickly and effectively to maintain product consistency. You'll also be involved in developing new beer styles and seasonal offerings, staying attuned to market trends and consumer preferences. Your role will often extend to managing brewing staff, maintaining equipment, and ensuring compliance with food safety regulations. You'll need to keep detailed records of each brew, tracking ingredient usage, process parameters, and quality metrics. Your passion for brewing, attention to detail, and ability to balance creativity with technical precision will be essential in quality crafting beers.

WHAT WILL YOU DO?

In this role, you will:

1. Develop and refine beer recipes
2. Oversee all stages of the brewing process
3. Manage fermentation and conditioning
4. Conduct quality control and sensory evaluations
5. Maintain brewing equipment and ensure regulatory compliance

HOW TO BECOME A BREWER

While formal qualifications are not always mandatory to start in this field, many employers prefer candidates with relevant training or experience. Employers are often looking for job seekers to take on a formal apprenticeship. Here are steps you can take to become a Brewer:

1. Complete high school with a focus on subjects like mathematic, hospitality and science.
2. Consider undertaking a Certificate I in Food Processing (FBP10121) and Certificate II in Food Processing (FBP20122).
3. Research traineeships, such as Certificate III in Food Processing (FBP30121).
4. Look for opportunities promoted by employers online.
5. Even if there are no jobs advertised but you have an interest in working with the employer, send through a letter and your resume expressing your interest to work in the industry

VOCATIONAL EDUCATION & TRAINING

If you are seeking employment in this role, you can undertake a traineeship. Traineeships are available in certificate II and certificate III-level qualifications:

- Certificate II in Food Processing (FBP20122)
- Certificate III in Food Processing (FBP30121)

A specialisation exists in the certificate III qualification for brewing, which may be advantageous.

As a trainee you will combine work with formal training, allowing you to gain practical skills and knowledge in a specific industry while earning a salary.

Duration: Traineeships typically last between 12 to 24 months, depending on the specific program and whether you are working full-time or part-time.

Work and study combination: As a trainee, you will work either full-time or part-time while receiving formal training from a Registered Training Organisation (RTO).

Eligibility: Generally, traineeships do not require formal qualifications to enter, making them accessible to a wide range of individuals, including if you are a school leaver or someone looking to change careers.

Completion: On completion you will receive a nationally recognised qualification, showcasing your skill and experience.

Skills, qualifications, accreditations and licences

In this role you may choose to pursue other training or certifications, licences and tickets. Qualifications and skills may be required to progress to supervisor or team leader positions.

Qualifications that may help you advance in your career include:

- Certificate IV in Food Processing (FBP40321)
- Certificate IV in Artisan Fermented Products (FBP40621)

UNIVERSITY & HIGHER EDUCATION

Holding a degree in manufacturing, human resources, finance, economics, marketing or management can be helpful if you are considering taking a step into leadership or a business ownership position.

You may be able to undertake additional study through a university or higher education provider in science, food technology or fermentation to deepen your knowledge.